

Starters

Edamame

Cold	3.95
Hot	3.95
Garlic Soy	4.95

Miso Soup

2.95

Miso Soup with Tofu and Green Onion

Kinoko “Mushroom” Miso Soup

3.95

Miso Soup with assorted Mushrooms

Seaweed Salad

6.95

Assortment of Seaweed, marinated with Sesame Dressing garnished with Toasted Sesame Seeds

Sunomono “Cucumber” Salad

6.95

Thinly sliced Cucumber, Seaweed, Served with a sweet Vinegar Dressing

New Sashimi Salad

12.95

Assortment of Sashimi with Mixed Greens & Soy Yuzu Dressing

Spinach Gomaae

8.95

Chilled, Steamed Spinach Tower with Sweet Roasted Sesame Dressing

Takosu “Octopus” Salad

8.95

Thin slices of Octopus, Cucumber, Seaweed, served with a Sweet Vinegar Dressing

Wasabi Caesar Salad

6.95

Heart of Romaine Lettuce with a Wasabi Caesar Dressing

Soft Shell Crab Spring Roll

7.95

Soft Shell Crab, Scallop Mousse with Shiitake Mushrooms

Fire Cracker

7.95

Spicy Tuna and Avocado served with Fried Wonton Chips

Gyoza Dumplings (Potstickers)

6.95

Lightly Fried Pork and Chicken Dumplings

Carpaccio

Kobe Beef Carpaccio

10.95

Seared, Thinly sliced Kobe Beef with Kaiware, Red Onion, Shiso, and Horseradish.

Serrano Hamachi Carpaccio

11.95

Hamachi Carpaccio with a hint of Serrano Heat

Hamachi Carpaccio

11.95

Fresh Ginger, Chives, and Shallots with Soy-lemon Vinaigrette

A la Carte

Dynamite Mussels 11.95

Baked Mussels topped with Crab and Tobiko Caviar. Finished with a Spicy Cream Sauce

Seafood Gratin 11.95

Shrimp & Scallops baked with Shimeji Mushrooms and a Spicy Cream Sauce

Chili Shrimp on Cali Roll 13.95

California Roll topped with sautéed Chili-Garlic Shrimp

Crispy Soft Shell Crab 11.95

Served on Grilled Romaine with Spicy Sesame-Miso Vinaigrette

Pan Seared Tuna 12.95

Seared rare, with Soy Butter, and an assortment of Mushrooms and Baby Greens

Crispy Spicy Tuna 11.95

Crispy Rice Cakes covered with Spicy Tuna topped with Caramelized Ginger.

Dynamite Rock Shrimp 12.95

Tempura battered then tossed with a Spicy Tobiko Aioli. Served with Wonton Chips

Agedashi Tofu 8.95

Crispy Fried Tofu with Dashi Broth

Hamachi Kama “Yellowtail Collar 9.95

Yellowtail Collar grilled and served with Ponzu Sauce.

Beef Robata Skewers (3 Skewers) 11.95

Beef in a light marinade and Japanese Barbecue Sauce

Chicken Robata Skewers (3 Skewers) 8.95

Boneless Chicken with Japanese Barbecue Sauce

Robata Grilled Spareribs 15.95

Marinated in a Sake Barbecue Sauce Grilled and served with Scalloped Potatoes

Beef Ishiyaki 24.95

Cook our Fresh and Juicy Marbleized Rib Eye at your table on a hot stone

Tempura

Okura Tempura 14.95

Lightly Battered and Fried Shrimp and Vegetables

Vegetable Tempura 11.95

Lightly Battered and Fried and Vegetables

Chef's Specialty

Toban Yaki

28.95

10oz. USDA Choice Rib Eye with Shimeji & Shiitake Mushrooms, Asparagus and Tomatoes cooked with Sake, Soy and Yuzu juice in the Toban and brought to your table with the lid closed to finish cooking. Open the lid and share the taste and smell with your family and friends.

Entrees

Chilean Sea Bass

24.95

Served in a Soy Ginger Butter Sauce on Steamed Bok Choy, and Garnished with Lemon Grass and Ginger with Mussels and Scallops

Black Cod

22.95

Broiled, served in a Wild Mushroom broth on Spinach, Turnip and Baby Carrots with Shrimp & Scallop Ravioli

Atlantic Salmon

21.95

Pan Roasted with White Wine, Garlic and Herbs served on a bed of "Forbidden" Black Rice with Sautéed Fresh Vegetables and Mushrooms

Baked King Crab

24.95

Baked Alaskan King Crab with Sweet Miso and Spicy Cream Sauce, served with Fried Rice

Asian Marinated Hanger Steak

21.95

Served on Fried Brown Rice and Asian Mixed Herb Pear Salad

Roasted Herb Chicken

19.95

Free Range Chicken Breast coated with a Shiso-Yukari Crust Roasted in a Tomato, Cheese and Caper Butter Sauce, Served on a Fried Brown Rice with Sautéed Fresh Vegetables

Okura Bento Box

21.95

The Okura Bento Box is a combination of California Roll, Mixed Tempura, and a choice of Beef, Chicken, or Salmon.

From the Sushi Bar

Nigiri Sampler

48.00

12 pieces total of assorted Nigiri Sushi. Toro, Maguro, Hamachi, Salmon, Tai, Ebi, Ika, Albacore Tuna, Tamago, Unagi.

Sashimi Sampler

58.00

2 Slices each of our finest fish:
Toro, Maguro, Salmon, Albacore Tuna, Hamachi and Tai.

Sushi

Sashimi

English	Japanese	2pcs	English	Japanese Sliced	5pcs
Jack Mackerel	Aji	MP	Jack Mackerel	Aji	MP
Sweet Shrimp	Ama-Ebi	7.95	Sweet Shrimp	Ama-Ebi	15.95
Monk Fish Foie	*Ankimo	5.95	Monk Fish Foie	*Ankimo	11.95
Shrimp	*Ebi	4.95	Shrimp	*Ebi	10.95
Yellow Tail	Hamachi	5.95	Yellow Tail	Hamachi	15.95
Japanese Scallops	Hotate	4.95	Japanese Scallops	Hotate	14.95
Squid	Ika	4.95	Squid	Ika	12.95
Salmon Caviar	Ikura	5.95	Salmon Caviar	Ikura	14.95
Salmon	Sake	4.95	Salmon	Sake	14.95
Octopus	Tako	4.95	Octopus	Tako	14.95
Red Snapper	Tai	7.95	Red Snapper	Tai	18.95
Japanese Omelet	Tamago	3.95	Japanese Omelet	Tamago	7.95
Albacore Tuna	Shiro Maguro	4.95	Albacore Tuna	Shiro Maguro	14.95
Tuna	Maguro	5.95	Tuna	Maguro	15.95
Blue Fin Fatty Tuna	Toro	MP	Blue Fin Fatty Tuna	Toro	MP
Fresh Water Eel	*Unagi	4.95	Fresh Water Eel	*Unagi	14.95
Sea Urchin	Uni	7.95	Sea Urchin	Uni	18.95

Maki Mono/Cut Rolls

		HR	Roll
California Roll	Crab with Avocado.	4.95	6.95
*Dragon	BBQ Eel and Avocado over Shrimp Tempura	8.95	12.95
Ebi Tempura	Shrimp Tempura, Tobiko, Kaiware and Cucumber	6.95	10.95
*Crunch	Shrimp Tempura, Avocado, and Tempura Flakes	8.95	12.95
Hamachi	Yellow Tail, Cucumber, Green Onion, Spicy Aioli & Tobiko	6.95	10.95
Hotate	Spicy Scallops with Green Onion, & Tobiko	6.95	10.95
*Rock n' Roll	BBQ Eel and Avocado	5.95	8.95
*Spider	Crispy Soft Shell, Kaiware, Cucumber, Tobiko	8.95	12.95
Negi-Toro	Fatty Blue Fin Tuna and Green Onion		MP
Rainbow Roll	Choice of Chef Picked Fish on top of California Roll.		13.95
Philadelphia Roll	Cream Cheese and Salmon	6.95	13.95
Spicy Tuna	Spicy Tuna with Cucumber and Micro Wasabi	5.95	7.95
*Salmon Skin	Crisp Salmon Skin w/Cucumber, Gobo Roots & Bonito Flakes	5.95	7.95

Okura Specialty Rolls

*New Volcano Roll	California Roll Topped with Baked Salmon and Spicy Tuna	14.95
Red Spider Roll	Spicy Tuna, Crab and Gobo Root w/ Soy Paper & Spicy Eel Sauce	14.95
Red Dragon Roll	Shrimp Tempura, Cucumbers, Spicy Tuna and Avocado	14.95
*Lobster Tempura	Lobster Salad, Cucumbers, Flash Fried & Topped with Tobiko	14.95
*New Baked Alaskan	California Roll Topped with Baked Salmon with a Sweet Miso Glaze	14.95
James Dean	Crab, Tuna and Eel w/ Cucumber, Avocado filling & Spicy Aioli	14.95
Marilyn Monroe	Shrimp, Avocado, and Cucumber with Crab, Scallops & Spicy Aioli	14.95
The Madonna	Shrimp Tempura, Avocado, and Cucumber topped with Crab & Tuna	14.95
Dyno-Mite Roll	Spicy Scallop Flash Fried with Tobiko, Ponzu, and Yuzu Sauce	14.95
New Kyu	Cucumber, Hamachi, Salmon, Tobiko, Tuna, Ponzu and Yuzu Sauce	14.95
*Tuna Tempura	Spicy Tuna Flash Fried and Topped with Tobiko and Green Onion	11.95
Chirashi	Assortment of Sashimi on a bed of Sushi Rice	27.95

*Indicates Cooked Items